

*providing a professional service with the finest ingredients*

**BROOKDALE CATERING**

Brookdale is pleased to offer a variety of dining options from simple elegance to a finely tailored dining experience. All of our selections are prepared daily with the finest ingredients and professionally assembled. Catering is our specialty and we provide a variety of affordable options for any assembly or event. Choose one of our selections or allow us to personalize your experience.

**BREAKFAST**

**Brookdale Coffee Break** ~ Freshly brewed Dunkin Donuts regular and decaffeinated coffee accompanied with an assortment of tea. These selections are complimented with lemon, honey, sugar, sweet-n-low and creamers.

\$2.50 per person ~ 10 person minimum

**BCC Continental Breakfast** ~ A bakery-fresh assortment of mini bagels, muffins and pastries accompanied with cream cheese, butter and jelly. This selection is also served with freshly brewed Dunkin Donuts regular and decaffeinated coffee, assortment of tea and juice.

\$5.50 per person ~ 10 person minimum

**The Executive Continental Breakfast** ~ This premier selection at Brookdale Community College offers an assortment of bakery-fresh mini bagels, muffins and pastries accompanied with cream cheese, butter and jelly, seasonal fresh fruit salad and beverage station. The beverage station includes freshly brewed Dunkin Donuts regular and decaffeinated coffee, assorted tea and juice.

\$8.25 per person ~ 10 person minimum

*OPTIONAL:* Fresh Fruit Crepes, Breakfast Wraps or Quiche du jour ~ additional \$5.25 per person

**Traditional Buffet Breakfast** ~ This hearty start to a great morning offers a seasonal fresh fruit salad, mini bagels, muffins, pastries, fluffy scrambled eggs, crisp bacon, sausage, homefries and complete beverage station. The beverage station will include freshly brewed Dunkin Donuts regular and decaffeinated coffee, assorted tea and juice.

\$11.95 per person ~ 20 person minimum

*OPTIONAL:* Country-Style French Toast or Golden Pancakes with Maple Syrup and Butter ~ additional \$3.00 per person

**A LA CARTE**

Our A La Carte menu provides flexibility when a "lite" menu is more suitable. Serve a selection alone or combine them to delight your guests.

Fresh Fruit Salad	\$3.75 per person
Fresh Fruit Platter	\$4.25 per person
Assorted Cheese and Crackers	\$5.00 per person
Fresh Fruit and Cheese Platter	\$6.25 per person
Fruit, Yogurt and Granola Parfait	\$4.25 per person
Tossed Salad with Dressing	\$3.00 per person
Fresh Vegetables with Ranch Dip	\$4.25 per person
Soup Du Jour	\$2.50 per person
Beef Chili	\$4.25 per person
Decorated Sheet Cake	\$3.00 per person
Fresh Baked Cookies or Brownies	\$1.00 per person
Jersey Blues Crumb Cake	\$3.75 per person

*Selections Above Require a 10 person Minimum*

Bottled Juice	\$1.75 per bottle
Assorted Soda 12 oz.	\$1.00 per can
Bottled Water 10 oz.	\$1.00 per bottle

Weekends (Breakfast Only) - 50 person minimum  
Weekends (Breakfast and Lunch) - 25 person minimum

Cancellations will be accepted up to forty-eight hours prior to your event. Any cancellations after forty-eight hours will result in a 25% charge. If Brookdale closes due to inclement weather, there will be no charge.

# LUNCH

**Jersey Blue Super Selection** ~ This variety of assorted deli sandwiches served on either Kaiser or Sub rolls will include roast beef, tuna, turkey, chicken salad and roasted balsamic vegetables topped with assorted cheeses, fresh lettuce and tomato. Your sandwiches are complimented with pickles, potato chips, vegetarian pasta salad, fresh garden salad with assorted dressings, fresh baked cookies or brownies and appropriate condiments. Your beverages include assorted soda and bottled water.

\$10.95 per person ~ 10 person minimum

**Wrap-A-Blis** ~ An appetizing option for a fabulous luncheon. This tailored assortment of wraps include chicken Caesar, turkey club, tuna, roast beef and swiss and roasted vegetables with provolone cheese. Served with pasta salad, a fresh garden salad with assorted dressings, potato chips, pickles and fresh baked cookies or brownies. Your beverages include assorted soda and bottled water.

\$11.95 per person ~ 10 person minimum

**Salad Extravaganza** ~ Create an exquisite salad with assorted greens, grilled chicken, baked ham, shredded cheddar cheese, chopped eggs, tomatoes, cucumbers, peppers, red onions, broccoli florets, carrots, seasoned croutons and assorted dressings. A display of assorted dinner rolls with flavored dipping oils and butter is included along with oven-baked cookies or brownies and bottled water.

\$12.25 per person ~ 20 person minimum

**The Classic Boxed Lunch** ~ Try our classic boxed lunch for a quick, delightful meal. Customized selections from a variety of sandwiches include turkey, roast beef, tuna, chicken salad and roasted vegetables. These sandwiches are made with assorted cheese and are served on fresh Kaiser rolls with lettuce and tomato. Each lunch also includes potato chips, a piece of fresh fruit, cookies, condiments, assorted soda or bottled water.

\$9.75 per person ~ 10 person minimum

# LUNCH

**A Lite Lunch** ~ This variety of assorted deli sandwiches served on either Kaiser or Sub rolls will include roast beef, tuna, turkey, chicken salad and roasted balsamic vegetables topped with assorted cheeses, fresh lettuce and tomato. Your sandwiches are complimented with pickles and potato chips.

\$6.25 per person ~ 10 person minimum

**Seventh Inning Stretch** ~ Enjoy a jumbo soft pretzel, a personal pizza and a piece of seasonal fruit with soda or bottled water.

\$7.50 per person ~ 10 person minimum

**Health Break** ~ A delicious and healthy option includes a basket of fresh seasonal fruit, assorted granola and cereal bars, pretzels and bottled water.

\$6.00 per person ~ 10 person minimum

**Executive Sweets** -This delightful compliment to any occasion includes oven-baked cookies, brownies, freshly brewed Dunkin Donuts regular and decaffeinated coffee, assorted tea, soda and bottled water.

\$5.25 per person ~10 person minimum

*OPTIONAL:* Mini Italian Pastries

-Additional \$4.25 per person

Weekends (Lunch Only) ~ 25 person minimum

# RECEPTIONS

Allow our professional catering staff to customize a reception tailored for your event. Any of our Hors d'oeuvres will tempt your guests' taste buds and add a little extra to your occasion.

## Traditional Hors d'oeuvres

Select any four (4) varieties \$11.95 per person

Select any five (5) varieties \$13.95 per person

Select any six (6) varieties \$15.95 per person

Weekdays Monday - Thursday - 25 person minimum

Weekends and Holidays - 50 person minimum

## Hot Hors d'oeuvres Options

- Cocktail Franks in Puff Pastry with Mustard
- Assorted Mini Quiche
- Mini Vegetarian Egg Rolls with Duck Sauce
- Swedish Meatballs
- Stuffed Olives with Asiago Cheese
- Chicken Cordon Bleu Bites
- Tempura Vegetables with Horseradish Sauce
- Mini Wontons with Teriyaki Sauce
- Popcorn Shrimp with Spicy Tarter Sauce
- Buffalo Wings with Blue Cheese Dip
- Fried Ravioli with Marinara Sauce
- Crab Stuffed Mushrooms (additional \$2.50 per person)

## Cold Hors d'oeuvres Options

- Fresh Mozzarella and Plum Tomatoes with Honey Balsamic Vinaigrette
- Rare Roast Beef on Garlic Toast with Horseradish Sauce
- Spinach Dip with Sourdough Bread
- Plum Tomato Bruschetta
- Assorted Cheese and Crackers
- Fresh Fruit Platter
- Fresh Vegetables with Ranch Dip
- Jumbo Shrimp Cocktail - market price

*The catering team is trained to make your event aesthetically pleasing as well. We are dedicated to every aspect of your function, including the delivery, set-up and breakdown, even on the weekends. If upscale catering is your intention, for an additional cost we may suggest china or black acrylic dishes and rented linens to complement your menu. If your event is rather large you may also request additional wait staff to make certain that every guest is personally attended to. An additional charge will apply. The size of your event does not matter as we are equipped to handle meetings, buffet luncheons, snacks, and elegant sit-down dinners. Every event is important to us, and we are committed to making the client happy with his/her selection.*

# BUFFET

Our fine selections are prepared to perfection and complimented with rice or potato and vegetable du jour. All buffets include a Caesar salad or garden salad and dinner rolls. A gourmet coffee station, assorted soda and delightful dessert concludes each buffet selection.

## Poultry Selections

- Roast Turkey with Homestyle Gravy
- Lime Marinated Grilled Chicken
- Chicken Marsala
- Baked Chicken, Sun-dried Tomatoes and Mozzarella in Pesto
- Lemon Chicken
- Fried Chicken

## Meat Selections

- Sausage and Peppers
- Roasted Pork Loin rubbed with Fresh Herbs and Garlic
- Hot Roast Beef with Gravy
- Beef Tips with Madeira Mushroom Sauce

## Seafood Selections

- Filet of Sole Florentine
- Broiled Salmon with Shallot Butter
- Baked Scrod Au Gratin
- Shrimp Scampi
- Crabmeat Stuffed Flounder (additional \$4.50 per person)

## Vegetarian and Pasta Selections

*includes a side of garlic bread*

- Penne with Vodka Sauce
- Pasta Primavera
- Stuffed Shells
- Vegetable Lasagna
- Cheese Tortellini with Creamy Pesto Sauce
- Eggplant Rollatini

## Dessert Selections ~ Choose One

- Fresh Fruit Salad
- Rich, creamy Triple Chocolate Cake
- Bakery Fresh Carrot Layer Cake
- Fresh Baked Cookies and Brownies
- Mini Italian Pastries (additional \$4.25 per person)
- Decorated Sheet Cake (additional \$3.00 per person)

	Price Per Person
One Entrée Selection	\$15.95
Weekdays Only * - 15 person minimum	
Two Entrée Selections	\$20.95
Three Entrée Selections	\$23.95
Weekdays Monday - Friday - 25 person minimum	
Weekends and Holidays - 35 person minimum	

\* Monday through Friday Afternoon

# FORMAL DINNER

Our Formal Dining experience is tailored to include professional wait staff, fine china and white linens. All entrées include a pre-set fresh fruit cup, choice of fresh salad and dinner roll with butter, a delicious dessert and a gourmet coffee station.

## Dinner Salad Options - Choose One

- Our **Garden Fresh Salad** includes crisp mesclun mix, ripe tomatoes, crisp cucumbers, shredded carrots and seasoned croutons tossed with raspberry vinaigrette
- Our **Classic Caesar Salad** is complimented with a creamy Caesar dressing, garlic croutons and fresh shaved parmesan cheese
- Our **Crisp Baby Spinach Salad** is prepared with sliced mushrooms, crisp bacon bits, diced red peppers, crumbled blue cheese and chopped egg tossed with sweet honey mustard dressing

## Main Entrée Options - Choose One \*

- A tender, lean cut, **Filet Mignon** grilled medium rare and adorned with a truffle demi glaze accompanied with roasted red bliss potatoes and fresh seasonal vegetables  
\$37.95 per person
- **Prime Rib au jus** prepared to medium rare tenderness served with a baked potato and fresh seasonal vegetables  
\$34.95 per person
- Delicately broiled **Salmon Fillet** glazed with a creamy béarnaise sauce served with rice pilaf and patty-pan vegetables  
\$30.95 per person
- **Shrimp Scampi** sautéed in rich garlic butter served over risotto and complimented by tender baby asparagus  
\$30.95 per person
- Classic **Chicken Marsala** complimented by a wine and mushroom sauce or **Chicken Francaise**, egg batter dipped in a lemon butter sauce served over seasoned rice accompanied by fresh seasonal vegetables  
\$26.95 per person

# FORMAL DINNER

- **Grilled Duck Breast** with roasted garlic and balsamic vinegar glaze garnished with toasted sesame seeds and green onions served with wild rice and fresh vegetable medley  
\$30.95 per person

- **Rack of Lamb** seasoned with fresh herbs served with roasted red bliss potatoes and fresh seasonal vegetables  
Market Price

- **Stuffed Portabella Mushroom** with a roasted vegetable medley and monterey jack cheese served over asiago risotto  
\$25.95 per person

- **Mediterranean Ravioli** sculpted with fresh pasta encapsulating roasted spinach, mushrooms, red peppers, plum tomatoes, mozzarella and romano cheeses blended with olive oil tossed with a creamy vodka sauce  
\$25.95 per person

## Dessert Options - Choose One

- Rich, creamy Chocolate Temptation Cake
- Individual sweet pastry Fruit Tarte
- Bakery Fresh Carrot Layer Cake
- Chocolate Cheese Cake with Raspberry Coulis
- Fancy Petit Fours
- Decorated Sheet Cake

Weekdays Monday - Thursday ~ 30 person minimum  
Weekends and Holidays ~ 50 person minimum

\*Additional charge will occur with choice of more than one entrée.